## Minutes

Work Group Members on the Call: FDPIR Program Directors - Roxanna Newsom (NAFDPIR President), Sharon Wheeler, Florence Calabaza, Lorraine Davis, Mary Green-Trottier; Charles "Red" Gates; Kibbe Conte, CDC- Susan Anderson & Lorraine Whitehair; AMS-Ron Ulibarri; FSA-Sharon Hadder and Dr. Jude; FNS- Cathie McCullough (FDD Director), Rosalind Cleveland, Nancy Theodore, Sara Kellogg-Eby, Dana Rasmussen, Patti Schock, Akua White (new FDPIR Food Package Work Group lead), Stephanie Cooks, Janet Tenney, Franciel Dawes, and Sheldon Gordon

- We reviewed minutes and highlights from the 2010 NAFDPIR Conference in Las Vegas, NV.
- The Work Group discussed complaints received on the orange juice in 64-oz plastic bottles separating in the bottle. FNS is working with AMS to correct the problem. FNS has asked ITO's to submit photos of product along with company name to help determine which vendor(s) is having this issue. Cherry Central has been identified as one of the potential vendors regarding the complaints.
- FNS proposed a list of foods (see below) to the Work Group to determine which foods would be suitable for program participants and its priority status.

Desired Foods	Possible exchanges	Later Possibilities
Evaporated Skim Milk	(Undesirable foods??)	Salmon
Bison*	Turkey Ham	Whole-Liquid eggs
Deli-style turkey breast*	Light buttery spread	Wild rice
Cream of mushroom soup	Regular evaporated milk	Blue corn meal
Cream of chicken soup	Non-fat dry milk-Instant 2	
Whole grain spaghetti	Whole grain rotini	
Whole grain tortillas	Grapefruit Juice	
Whole grain brown rice	Lima beans	
Canned pinto beans	Beef stew	
Canned black beans		
(*Partial Year is possible)		

Listed below are the results from the above list as was agreed upon in the Workgroup.

- Bison and deli-style turkey breast will replace the turkey ham. Both are very high cost items and our plan is to alternate them, offering each several times a year.
- Canned pinto and black beans will be added to replace the lima beans.
- Cream of mushroom and cream of chicken soups will be added to replace the whole grain rotini. In the future, we hope to replace unpopular/undesirable foods with like items, but there were no similar matches in discussion of these products.
- Evaporated skim milk will be added to replace the regular evaporated milk, and, as the Work Group requested, all milk products, (1% Ultra High Temperature

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- Milk, Evaporated skim milk, and Instant Nonfat Dry Milk) are being combined into one group.
- FSA will research availability and cost for instant/quick cook rice.

In addition, to the changes above, the Work Group decided that each **region** would create the ideal food package (a wish/dream list of foods that are acceptable to their respective tribes) and submit that list to FNS by September 1, 2010.

The dream list idea was introduced by Mary Greene Trottier after Cathie McCullough talked about moving the food package in a direction where the ITO's create the best possible package within budget and nutritional quality parameters. She suggested that we continue to collect information on desired foods, and that the ITO's look seriously at the existing foods, and talk through what foods are working in the food package and what foods are not. We are working within a budget so the best food package can be achieved by replacing foods that do not work with nutritious foods that will encourage participation.

If we can be really careful in our food buys and our inventory management, we can buy more of the foods the recipients want, like bison. When we buy foods that do not move quickly enough through the system, we spend extra money to store and sometimes we have to dispose of foods that reach their best if used by dates before being used. That costs the program money that could have been used to buy more desirable foods. The discussion in this meeting about desired foods and possible exchanges was a good start to building the food package that is the most attractive and nutritious list of foods we can offer.

- Fresh Produce List It has been expanded to add 12 new fruits and vegetables.
   Work Group members were encouraged to talk with their DoD representative to ensure the new items were available in their area.
- FNS informed the Work Group of nutrition education initiatives in development to include:
  - Sharing gallery where program directors and other staff working with FDPIR can share program and nutrition related information with other ITOs.
  - Nutrition Education Module is being developed to help FDPIR staff learn basic nutrition information to help educate their clients.
  - NutritionTalk Listserv technical assistance was provided to ITO's to help ITO's register on the site and learn the features of the listserv to make best use of it in their work.
  - FDPIR Recipe Book is in development and near completion. FNS
    has worked with a contractor to develop recipes using USDA Foods
    while trying to create recipes that are also cultural relevant and
    delicious.

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 Work Group members were informed Akua White will be replacing Sheldon Gordon as the new lead for the Food Package Review Work Group. Sheldon has moved to a supervisory position in the Child Nutrition Division. Since the June meeting, Stephanie Cook has replaced Akua White as the lead for the Food Package Review Work Group. We will introduce Stephanie at the next conference call.